

MAISON
TARDIEU - LAURENT
FAMILLE TARDIEU



Maison Tardieu - Laurent - Hermitage - 2023

AOC Hermitage, Vallée du Rhône, France

THE VINTAGE

It took just a few days...few days to oscillate a vintage between a « Great Vintage » and a « Complex vintage ».

However, the winter, finally « classic », rocked by a fairly rigorous cold, pushed back any risk of spring frost.

The vegetative cycle was regularly watered by abundant rains. The diseases were putting pressure on the vinegrowers !

Nonetheless, the experience of the 2018, year with high mildew, still engraved in the vinegrowers' memory, made it possible for them to carefully control this pressure.

The vinegrowers serenely entered the summer season, with good water reserves and a beautiful harvest in perspective.

Moreover, rare fact, the summer granted us a few days of mild rain.

On August 15th, the rhodanien vineyards were healthy and green. The vinegrowers were rejoicing as everything was a hallmark to a "Great Vintage".

Unfortunately, as is often the case over the last few years, Mother Nature decided otherwise. For a couple of days, the French vineyards, and most particularly the Rhône's suffered a wave of extreme heat.

Leaving little chance to the grapes of the young vines and early ripening terroirs.

Only old vines, and not even all, of low yield, on protected terroirs and late ripening, found resilience in getting their berries to optimal ripeness.

The catastrophe was avoided. However, the qualities were very heterogeneous, even amongst the most experienced cellars....

Once again, our meticulous work of selection will have found all its meaning this year!

Paradoxally, the whites are very digest and balanced. On the palate, they are bright and harmonious.

The quality of the reds however, are more varied from one grape variety to the next. Against all expectations, the Syrah played its card right, with fruits without any excess. The wine issued from Old vines Grenache are racy and precise!

TERROIR

Début du Méal, Pierrelles, Diognières, la Croix

TYPE OF SOIL

Clayey granitic.

AGEING

12 months in new and one old barrels. Then 12 months in foudre. Allier-Tronçais-Jupille

WINEMAKING

100% destemmed.

VARIETAL

Serine, Syrah 100%

TECHNICAL DATA

Age of vines: 60 years. years old

13,5% VOL.

Bottling: Without fining and filtration



SERVING

16°C

Decant 1 hour before service.

REVIEWS AND AWARDS

Wine Spectator

93/100

"Sunny notes of blackberry and plum are rich and forward, anchored by a beam of graphite and detailed with licorice, fresh alpine herbs, and flattering kisses of vanilla and toasted cedar. Concentrated and harmonious, with fine-grained tannins making this approachable now. Stylish and seductive; the pronounced oak will integrate with time."

Wine Spectator, 31/01/2026

JAMES SUCKLING.COM

93/100

"Dense, textured and layered, with spiced plums, dark cherries, warm herbs, bark and smoke on the nose. Medium- to full-bodied with fine, firm tannins. Creamy yet structured, with a dense core of berries and spices. Plenty of texture and drive, with a long, compact, flavorful finish."

James Suckling, 19/01/2026

JEB DUNNUCK

94/100

"Based on 100% Syrah and aged 24 months in a mix of new and recent barrels and foudres, the 2023 Hermitage Vieilles Vignes needs some air to show its potential. Deep ruby/purple-hued, it offers classic aromatics of red, blue, and black fruits intermixed with graphite, smoked meats, olives, camphor, and violets. I love its overall balance, and it's medium to full-bodied, has wonderful purity, juicy acidity, and sweet tannins. It needs 4-6 years to hit prime drinking and will cruise over the following 10-15 years"

Jeb Dunnuck, 26/02/2026

